

Rooney's

OCEANFRONT RESTAURANT

Private Party Menu



100 Ocean Avenue North
Long Branch, NJ 07740
Phone: 732 870 1200
Fax: 732 870 2244

Platters

(include any of these items to your package choice or cocktail party)

Brushetta \$50

Cheese & Crudite \$60

Sesame Chicken \$60

Spinach & Artichoke Dip \$75

Charcuterie Board \$75

Fresh Mozzarella & Tomato \$80

Antipasto \$80

Fried Calamari \$90

Smoked Salmon \$90

Coconut Shrimp (30 pieces) \$90

(roasted peppers, ham, fresh mozzarella, portabella mushroom, grilled eggplant and olives)

Brushetta w/Crabmeat \$110

Tuna Bruschetta Platter \$115

Mini Crabcakes (30 pieces) \$115

Jumbo Lump Crabmeat Dip \$125

Raw Bar Platters

Shrimp Cocktail Platter (25 pieces) \$80

Clams on Half Shell (25 pieces) \$70

Oysters on Half Shell (25 pieces) \$70

Dessert Platters

Assorted Cookies \$50

Fresh Fruit Platter \$60

Mini Cake Bites \$75

Mini Pastries \$90

Stations

(include any of these items to your package choice or cocktail party)

Pasta Station \$6 per person

Choice of two sauces:

Vodka Sauce, Scampi, Alfredo or Marinara

(w/ Chicken add \$2 per person)

(w/ Shrimp & Scallops add \$4 per person)

Fajita Station \$6 per person

Chicken

(w/ Flank Steak add \$2 per person)

(w/ Shrimp & Scallops add \$4 per person)

Carving Station \$8 per person

Choice of one carving:

Pork Loin, Ham, Turkey or Roast Beef

(Prime Rib, Tuna Loin, Rack of Lamb add \$4 per person)

Flatbread Station \$6 per person

3 assorted types

Add On Hors d'oeuvre Hour

(Minimum of 20 people for 1 hour)

\$12 per person

Hot & Cold Selections

(choice of 4)

Coconut Chicken

Stuffed Mushrooms

Buffalo Chicken Skewer

Mini Quiche

Vegetable Egg Rolls

Pizza Bagels

Sesame Chicken

Mini Hot Dogs

Tomato Bruschetta

Enhance Your Selections

Additional \$6 per person

(choice of 2)

Coconut Shrimp

Lobster Quesadilla

Carpaccio on Toast Points

Tuna Bruschetta

Bacon Wrapped Scallops

Mini Crabcakes

Brie & Raspberry Filo Rolls

Oysters Rockefeller

Cocktail Party

(Minimum of 30 people for 3 hours)

\$52 per person

plus tax & gratuity

Fresh Bread

Cheese & Crudite Platter

Antipasto Platter

Spinach & Artichoke Dip Platter

Bruschetta Platter

Select from our Hot & Cold Selections

(choice of 4)

Select from our Enhance Your Selections

(choice of 2)

Pasta Station Selections

Carving Station Selections

Soft Drinks, Coffee & Tea

Sit Down Dinner

(All prices are based on per person, plus tax & gratuity)

Appetizers

(Choice of two)

Fresh Mozzarella & Tomato
Vodka Penne
Lobster Bisque
New England Clam Chowder
Shrimp Cocktail
Tuna Bruschetta

Entrees

(Choice of three)

Chicken Saltimbocca (w/ prosciutto, provolone, & herb white wine sauce) \$38
Chicken Braciolo (w/ parmesan, mozzarella, breadcrumbs, broccoli rabe) \$38
Tilapia Francaise \$40
Poached Salmon \$43
Grilled 14oz. Bone-In Pork Chop \$43
Vodka Penne with Shrimp & Scallops (w/peas & sundried tomatoes) \$48
Flounder Piccata (w/lemon, capers, parsley, artichoke) \$50
14oz NY Strip Steak \$56
8oz Filet Mignon \$53
Stuffed Mahi (set upon lobster risotto) \$53
Rooney's Crabcakes \$53
Poached Lobster \$55
9 oz Brazilian Lobster Tail \$55

Dessert

(choice of one)

Chocolate Layer Cake
NY-Style Cheesecake (w/fruit coulis)
Assorted Cookies

Includes

Fresh Bread
Fresh Garden Salad
Accompanying Sides
Soft Drinks, Coffee & Tea

(If you choose to bring a cake, we will offer ice cream ala mode to accompany your cake in place of a dessert)

Deluxe Dinner Buffet

(All prices are based on per person)
(Minimum 30 adult guests)

\$65 per person

plus tax & gratuity

Platters

A

(choice of two)

Bruschetta

Fried Calamari

Spinach & Artichoke Dip

Cheese & Crudite

Fresh Mozzarella & Tomato

Antipasto

B

(choice of two)

Charcuterie Board

Mini Crabcakes

Sesame Chicken

Coconut Shrimp

Bacon Wrapped Scallops

Salads

(choice of two)

Garden Salad

Chopped Salad

(romaine, iceberg, radicchio, sundried cranberries, crumbled bleu cheese, candied pecans)

Caesar Salad

Wedge Salad

(iceberg, Applewood smoked bacon, crumbled bleu cheese, cherry tomatoes, scallions)

Entrees

(choice of three)

Farmhouse Chicken (w/ artichoke hearts, Brussels sprouts, craisins)

Crab Stuffed Flounder

Poached Salmon (w/sundried tomatoes & Beurre blanc sauce)

Beef Tenderloin Au Poivre

Herb Crusted Chicken

Braised Beef Pappardelle

Lobster Mac A Rooney

Vodka Penne with Shrimp & Scallops (w/peas & sundried tomatoes)

Carving Station

(choice of one)

Prime Rib, Tuna Loin, Rack of Lamb, Roast Beef

Dessert

(choice of one)

Assorted Cookies

NY-Style Cheesecake (w/fruit coulis)

Mini Pastries

Includes

Fresh Bread

Chef's Choice Seasonal Vegetables & Potatoes

Soft Drinks, Coffee & Tea

(If you choose to bring a cake, we will offer ice cream ala mode to accompany your cake in place of a dessert)

Dinner Buffet

(All prices are based on per person)
(Minimum 30 adult guests)

\$45 per person

plus tax & gratuity

Platters

(choice of two)

Bruschetta

Fried Calamari

Spinach & Artichoke Dip

Cheese & Crudite

Fresh Mozzarella & Tomato

Antipasto

Entrees

(choice of three)

Farmhouse Chicken (w/ artichoke hearts, Brussels sprouts, craisins)

Tilapia Francaise

Poached Salmon (w/sundried tomatoes & Beurre blanc sauce)

Marinated Flank Steak (w/mushrooms & onions)

Chicken Marsala

Eggplant Rollantine

Chicken Murphy (w/sautéed peppers, onions, white wine sauce)

Lobster Mac A Rooney

Vodka Penne with Shrimp & Scallops (w/peas & sundried tomatoes)

Carving Station

(choice of one)

Pork Loin, Ham, Turkey or Roast Beef

Dessert

(choice of one)

Assorted Cookies

Chocolate Layer Cake

NY-Style Cheesecake (w/fruit coulis)

Includes

Fresh Bread

Fresh Garden Salad, Caesar Salad

Chef's Choice Seasonal Vegetables & Potatoes

Soft Drinks, Coffee & Tea

(If you choose to bring a cake, we will offer ice cream ala mode to accompany your cake in place of a dessert)

Brunch Buffet

(All prices are based on per person)
(Minimum 30 adult guests)

\$40 per person

plus tax & gratuity

Includes

Assorted Breakfast Breads

Fresh Fruit

Scrambled Eggs

Hash Browns

Bacon & Sausage

Breakfast Entrée

(choice of one)

Pancakes

Waffles

French Toast

Salads

Garden Salad

Caesar Salad

Lunch Entrees

(choice of two)

Tilapia Francaise

Chicken Marsala

Vodka Penne (w/peas & sundried tomatoes)

Eggplant Rollantine

Marinated Flank Steak (w/mushrooms & onions)

Chicken Francaise

Poached Salmon

Dessert

(choice of one)

Assorted Cookies

Chocolate Layer Cake

NY-Style Cheesecake (w/fruit coulis)

Soft Drinks, Coffee & Tea

(If you choose to bring a cake, we will offer ice cream ala mode to accompany your cake in place of a dessert)

Sit Down Lunch

(all prices are based on per person, plus tax & gratuity)

Appetizers

(choice of two)

\$8 Optional

Fresh Mozzarella & Tomato
Tuna Bruschetta
Vodka Penne
Lobster Bisque
Shrimp Cocktail

Entrees

(choice of three)

\$30 per person

plus tax & gratuity

Crabcake
Chicken Saltimbocca
Vodka Penne (w/peas & sundried tomatoes)
Veggie Stir Fry (w/wild rice)
Tilapia Francaise
Skirt Steak
Flounder Piccata
Chicken Braciolo
Poached Salmon

Dessert

(choice of one)

Assorted Cookies
Chocolate Layer Cake
NY Cheesecake (w/fruit coulis)

Includes

Fresh Bread
Fresh Garden Salad
Chef's Choice Seasonal
Vegetables & Potatoes
Soft Drinks, Coffee & Tea

Buffet Lunch

(all prices are based on per person,
minimum 30 people)

\$32 per person

plus tax & gratuity

Platters

(choice of two)

Bruschetta
Fried Calamari
Spinach & Artichoke Dip
Cheese & Crudite
Fresh Mozzarella & Tomato
Antipasto

Entrees

(choice of three)

Tilapia Francaise
Chicken Marsala
Vodka Penne (w/peas & sundried tomatoes)
Eggplant Rollantine
Marinated Flank Steak (w/mushrooms & onions)
Chicken Francaise
Poached Salmon

Dessert

(choice of one)

Assorted Cookies
Chocolate Layer Cake
NY Cheesecake (w/fruit coulis)

Includes

Fresh Bread
Fresh Garden Salad , Caesar Salad
Chef's Choice Seasonal
Vegetables & Potatoes
Soft Drinks, Coffee & Tea

(If you choose to bring a cake, we will offer ice cream ala mode to
accompany your cake in place of a dessert)

Due to our Sunday Brunch Buffet, Rooney's is limited in providing a lunch buffet party from September through May on Sundays. You must choose to use the Sunday Brunch Buffet as your party package. Ask a manager for more details.

Bar Packages

Open Bar

(All prices are based on per person)

\$30 for 3 hours

Deluxe selection of liquors, house wines, domestic and imported beers,
soft drinks & juices

Beer & Wine Open Bar

(All prices are based on per person)

\$25 for 3 hours

Red & White House Wines

Toasts

(Based on per person)

\$4 Champagne Toast

Brunch Bar

Champagne Bar

\$16 per person

champagne, juices, fresh fruit

Classic Bloody Mary Bar

\$16 per person

assortment of garnishments

Punches

(Serves 40 guests)

Mimosa \$160

Champagne Punch \$160

Sangria \$175

Host Tab or Cash Bar Also available

****alcohol shots are not permitted****